

From the Kitchen of:

Shrimp

Recipe For:

Grill Honey & Lime Prawns
1 pound Jumbo Shrimp prawns cleaned, tails on.
2 tablespoons Italian Salad dressing
2 tablespoons Dry white Vermouth
 $\frac{1}{3}$ Cup Worcestershire Sauce
1 garlic clove, finely minced
2 tablespoons Cilantro finely chopped
1 teaspoon ground ginger

Oven Temperature: _____

Time: _____

Serves: _____

Over _____

Basting Sauce

2 tablespoons Worcestershire Sauce

$\frac{1}{4}$ cup olive oil

$\frac{1}{4}$ cup honey

3-4 servings - Prep 1 hour

Marinate 1 hour. Grill 7-10 min